

**AMENDMENTS TO THE CLAIMS**

This listing of claims will replace all prior versions and listings of claims in the application:

LISTING OF CLAIMS

1. (Currently Amended) A method for inhibiting cyclooxygenase or prostaglandin H synthase enzymes which comprises:

providing ~~an~~ a dried mixture of an  
isolated cyanidin and a lyophilized anthocyanin ~~an~~  
~~anthocyanin~~ which is hydrolyzable to cyanidin ~~as a~~  
~~lyophilized mixture~~, with natural acids and sugars  
removed, and with an added food grade acid to prevent  
decomposition of the mixture so that the cyanidin and  
anthocyanin inhibit the enzymes.

2. (Cancelled)

3. (Original) The method of Claim 1 wherein the method is  
*in vitro*.

MSU 4.1-541  
Appl. No. 09/761,143  
Amdt. Dated: February 4, 2008  
Reply to Final Office Action mailed November 6, 2007

4. (Original) The method of Claim 1 wherein the method is  
in vivo.

5. (Previously Presented) The method of Claim 1 wherein  
the mixture is from a tart cherry.

6. (Previously Presented) The method of Claim 1 wherein  
the mixture is from a sweet cherry.

Claims 7-14 (Cancelled)

15. (Currently Amended) The method of Claim 1 wherein the  
mixture of cyanidin and anthocyanin is anthocyanin are  
contained in a composition which further comprises a  
dried mixture of bioflavonoids and phenolics from  
cherries and a food grade carrier.

16. (Original) The method of Claim 15 wherein the carrier  
is dried cherry pulp.

MSU 4.1-541  
Appl. No. 09/761,143  
Amdt. Dated: February 4, 2008  
Reply to Final Office Action mailed November 6, 2007

17. (Previously Presented) The method of Claim 15 wherein a ratio of dried mixture to carrier is between about 0.1 to 100 and 100 to 0.1.

18. (Previously Presented) The method of Claim 1 wherein the compound is incorporated into a food.

Claims 19-26 (Cancelled)

27. (Currently Amended) A method for inhibiting inflammation in a mammal which comprises:

administering to the mammal a dried mixture of an isolated cyanidin and a lyophilized anthocyanin ~~an anthocyanin~~ which is hydrolyzable to cyanidin ~~as a lyophilized mixture~~ with natural acids and sugars removed, and with an added food grade acid to prevent decomposition of the mixture so that the mixture inhibits the inflammation.

28. (Previously Presented) The method of Claim 27 wherein the mixture is from a tart cherry.

MSU 4.1-541  
Appl. No. 09/761,143  
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29. (Previously Presented) The method of Claim 27 wherein the mixture is from a sweet cherry.

30. (Previously Presented) The method of Claim 27 wherein the mammal is human.

Claims 31-33 (Cancelled)

34. (Currently Amended) The method of Claim 27 wherein the ~~anthocyanin is~~ anthocyanin is selected from the group consisting of cyanidin-3-glucosylrutinoside, cyanidin-3-rutinoside, or cyanidin-3-glucoside, and mixtures thereof.